

AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions, and listings, of claims in the application:

1-21. (canceled)

22. (New) A food product for human consumption, comprising a concentrated aqueous solvent extract of comminuted whole coffee cherries in admixture with a food product, wherein the coffee cherries are optionally quick-dried coffee cherries having a residual water content of equal or less than 20 wt %.

23. (New) The food product of claim 22 wherein the whole coffee cherries are sub-ripe whole coffee cherries that have at least 10% green color.

24. (New) The food product of claim 22 wherein the whole coffee cherries are sub-ripe whole coffee cherries that have between at least 5% green color and less than 25% green color.

25. (New) The food product of claim 22 wherein the whole coffee cherries are whole coffee cherries that have less than 10% green color and that have surface defects that cover less than 5% of the surface area of the cherries.

26. (New) The food product of claim 22 wherein the whole coffee cherries are quick-dried whole coffee cherries.

27. (New) The food product of claim 22 wherein the extract of whole coffee cherries is a water extract.

28. (New) The food product of claim 27 wherein the extract is processed to enrich the preparation in a nutrient fraction selected from the group consisting of caffeine, polysaccharides, ellagic acid, tannic acid, caffeic acid, chlorogenic acid, ferulic acid, flavonols, and flavonoids.

29. (New) The food product of claim 22 wherein the whole coffee cherries are quick-dried coffee cherries that have less than 20 ppb total aflatoxins, less than 5 ppb total

ochratoxins, and less than 5 ppm total fumonisins without a step of mycotoxin detoxification.

30. (New) The food product of claim 22 wherein the food product is a solid food product.
31. (New) The food product of claim 22 wherein the food product is a solid food product selected from the group consisting of a baked good, a snack, a cereal, and a nutritional supplement.
32. (New) The food product of claim 22 wherein the food product is a beverage.
33. (New) The food product of claim 22 wherein the food product is a beverage selected from the group consisting of a tea, a juice, and a carbonated beverage.
34. (New) An extract for use in combination with a food product for human use, wherein the extract is prepared by the steps of:

harvesting a plurality of whole coffee cherries and drying the whole coffee cherries under a protocol that limits microbial growth to an extent such that the dried whole coffee cherries exhibit mycotoxin levels that are below 20 ppb for total aflatoxins, below 5 ppm for total fumonisins, below 5 ppm for total vomitoxins, and below 5 ppb for ochratoxins;

communimuting the whole dried coffee cherries, and combining the communituted dried coffee cherries with a solvent to form an extraction mixture; and

filtering the extraction mixture to produce an extract, and optionally removing the solvent from the extract.
35. (New) The extract of claim 34 wherein the whole coffee cherries are dried within 48 hours after harvest to a residual water content of equal or less than 20 wt % to so form the plurality of whole dried coffee cherries.
36. (New) The extract of claim 34 wherein the extract is further processed using a chromatographic step selected from the group consisting of size exclusion

chromatography, molecular sieving chromatography, ion exchange chromatography, hydrophobic interaction chromatography, and affinity chromatography.

37. (New) The extract of claim 34 wherein the whole coffee cherries are sub-ripe whole coffee cherries that have between at least 5% green color and less than 25% green color.
38. (New) A powder or extract for use in combination with a food product for human use, wherein the powder or extract is prepared by the steps of:
 - harvesting a plurality of whole coffee cherries;
 - processing the whole coffee cherries to form the powder or extract by either
 - (a) comminuting the whole coffee cherries, extracting the comminuted whole coffee cherries with an aqueous solvent to form an aqueous extract, and at least partially dehydrating the aqueous extract; or
 - (b) dehydrating and comminuting the whole coffee cherries, wherein the whole coffee cherries are dried under a protocol that limits microbial growth to an extent such that the dried coffee cherry exhibits mycotoxin levels that are below 20 ppb for total aflatoxins, below 5 ppm for total fumonisins, below 5 ppm for total vomitoxins, and below 5 ppb for ochratoxins, and extracting the dehydrated and comminuted coffee cherries with an aqueous solvent to form an aqueous extract, and at least partially dehydrating the aqueous extract.
39. (New) The powder or extract of claim 38 wherein the protocol includes a step of drying the whole coffee cherries within 48 hours after harvest to a residual water content of equal or less than 20 wt % to so form the plurality of dried whole coffee cherries.
40. (New) The powder or extract of claim 38 wherein the whole coffee cherries are unbroken unblemished red whole coffee cherries having a surface that is less than 10% green and less than 5% broken.